

## Breakout Sessions-at-a-Glance

Breakout Session I				Thursday, September 28, 10 to 11 AM			
Session	At-Risk Audiences: Children	Research Methods and Strategies	Behavioral and Attitudinal Research	Food Processing: <i>Listeria</i> In RTE Meats and Poultry Plaza Court 1	Foodborne Illness: Surveillance and Epidemiology Governor's Square 11	Social Marketing: Experiential Programs Governor's Square 17	Food Service: Schools Governor's Square 16
Room	Governor's Square 15	Governor's Square 14	Governor's Square 12				
10:00 - 10:20 AM	Children Fight BAC!®	Data Collection Methods and Strategies for Conducting Formative Research	Do Risk Reduction Messages Affect Consumer Water and Food Handling Practices in a Waterborne Emergency?	Overview of <i>Listeria</i> and Listeriosis	Challenges to Global Foodborne Disease Surveillance	Using Music Parodies in Food Safety Education	Epidemiological Analyses of National Foodborne Illness Data for School Settings and Development of Targeted Food Safety Education Materials
10:20 - 10:40 AM	The Scrub Club: An Innovative Web-Based Program for Kids	Data Collection Methods and Strategies for Pretesting Educational Materials	Perceptions of Women on Food Safety: A Case Study in Hyderabad, India	<i>Listeria monocytogenes</i> in <i>Ready-to-Eat Meat and Poultry Products and Control Strategies</i>	Outbreak Alert! Trends in Foodborne Illness Outbreaks, 1990-2004	Germ City: Clean Hands, Healthy People	National School Lunch Program Requirements: School Food Safety Programs and Additional Health Inspections
10:40 - 11:00 AM	The Games, Songs, Bells, and Whistles of Food Safety	Data Collection Methods and Strategies for Evaluating Educational Programs	Influence of Food Safety Training on Students' Appreciation of Food Safety Behaviors	<i>Listeria monocytogenes</i> in <i>other RTE Foods and Control Strategies</i>	Epidemiologic Research in Food Safety	Establishing Priorities: The Ongoing Momentum of the Clean Hands Coalition	Food Defense – Preparedness for Schools
Room Monitor							
Breakout Session II				Thursday, September 28, 11:15 AM TO 12:00 PM			
Session	At-Risk Audiences: Children	At-Risk Audiences: Hispanic Pregnant Women	Food Service: Childcare Centers	Food Processing: <i>Listeria</i> In RTE Meats and Poultry Plaza Court 1	Foodborne Illness: Diagnosis and Management Governor's Square 11	Social Marketing: Web-Based Programs Governor's Square 17	Food Service: Food Defense Governor's Square 16
Room	Governor's Square 15	Governor's Square 14	Governor's Square 12				
11:15 - 11:42 AM	Using Smart Kids Fight BAC!® Computer Games to Teach Food Safety Concepts to Young Children	Preventing Listeriosis From Mexican-Style Soft Cheeses in Pregnant Hispanic Women in the United States	Food Safety Attitudinal and Behavioral Practices of Foodservice Personnel in Texas Childcare Centers	Controlling <i>Listeria</i> <i>monocytogenes</i> at the Retail Level	Diagnosis and Management of Foodborne Illness: A Primer for Physicians and Other Health Care Professionals	Iowa State University's "Ask a Food Safety Expert" Web Site	Food Defense – Awareness and Preparedness for Schools
11:42 AM - 12:15 PM	The "Magic" of Food Safety for Children	Educating Hispanic Women of Childbearing Age	HACCP-Based Programs in Childcare Centers	Consumer Labeling Preferences for <i>Listeria</i> Control Strategies in RTE Meat and Poultry		Reaching Out With the Web: Evaluation of Food Safety Website Quality	Foodservice Operator's Preparedness for Bioterrorism
				Strategies for Preventing Listeriosis at the consumer Level: Focus on Those at High Risk			
Room Monitor							



## Breakout Sessions-at-a-Glance

Breakout Session III				Thursday, September 28, 3:00 to 4:00 PM		
Session	At-Risk Audiences: Hispanics	Risk Communication	Food Service	Behavioral and Attitudinal Research	Foodborne Illness: Surveillance and Epidemiology	Social Marketing: CDCynergy
Room	Governor's Square 15	Governor's Square 14	Governor's Square 12	Governor's Square 11	Governor's Square 16	Governor's Square 17
3:00 - 3:20 PM	Food Safety in Your Home: Computer-Based Food Safety Lessons for Low-Income Audiences	Best Practices in Crisis and Emergency Risk Communication	Restaurant Consumers' Concern for Food Safety and Their Willingness to Pay Extra for Food Safety	Integrated Food Safety Education and Research: Impacts and Impressions	Investigating a Deadly Foodborne Illness Outbreak in a Residential Facility for the Mentally Retarded	Using an Innovative Computer- Based Social Marketing Planning Tool to Address Public Health Issues – CDCynergy-Social Marketing Edition Version 2.0
3:20 - 3:40 PM	Spanish and Multilingual Materials for At-Risk Audiences		Motivators for College-Age Foodservice Employees to Follow Safe Food Handling Practices		EU Strategies for Prevention and Control of Foodborne Diseases	
3:40 - 4:00 PM	Why Foodborne Illness Should Matter to Hispanics – A Topic Not to Be Translated From English		Using a Tiered Approach to Employee Health Guidelines to Address the Control of Norovirus in the FDA 2005 Food Code		Outbreaks Where Food Handlers Have Been Implicated in the Spread of Foodborne Disease	
Room Monitor						
Breakout Session IV				Thursday, 4:15 - 5:15 p.m.		
Session	At-Risk Audiences: Immunocompromised	At-Risk Audiences: Reaching Under- Served Populations	Food Service: On Farm Education	Behavioral and Attitudinal Research	Food Processing: Controlling Risk	Social Marketing: FightBAC!
Room	Governor's Square 15	Governor's Square 14	Governor's Square 12	Governor's Square 11	Governor's Square 16	Governor's Square 17
4:15 - 4:35 PM	Effective Food Safety Messages and Delivery Mechanisms for Transplant Recipients and Their Caregivers	Together, Sharing Food Safety in American Indian Communities	On-Farm Food Processing Course in Maryland: A Multi- Agency Approach	Relationship Between Salmonellosis Knowledge, Risk Perceptions, and Behaviors	An Indirect and Direct Connection to Controlling Risks	Fight BAC!®: New Program Initiatives Address Gaps in Consumer Awareness and Behavior
4:35 - 4:55 PM	To Your Health! Food Safety Education for High-Risk Audiences	The Thermy™ Campaign: Increasing Food Thermometer Use Among Refugees and New Americans	Using Photo Novella to Train Farm Workers	Umu Pasifika: Food Safety for Pacific People	Retail on the Half Shell	
4:55 - 5:15 PM		Analysis of New Americans' Reports of Previous Food Handling Practices and Perceptions of Safe Food	A Food Safety Education Program for Farm Workers and Their Families		Harmonizing International Regulations for <i>Listeria monocytogenes</i> in RTE Foods	
Room Monitor						



## Breakout Sessions-at-a-Glance

Breakout Session V					
Friday, 10:00 - 11:15 a.m.					
Session	At-Risk Audiences: Seniors	At-Risk Audiences: Pregnant Women	Food Service: Employee Training	Food Service: Schools	Social Marketing: Reaching Targeted Audiences
Room	Plaza Ballroom E	Plaza Ballroom F	Governor's Square 12	Governor's Square 16	Governor's Square 17
10:00 - 10:19 AM	Food Safety Practices and HACCP Implementation in Assisted Living for the Elderly	Fish School: Taking Stock of Risks and Benefits	Safe Food Crew: An In-House Food Safety Training and Public Recognition Program	Food Safety Tools and Resources	Identification of Consumer Clusters for Targeting Food Safety Education
10:19 - 10:38 AM	Food Safety Attitudes and Food Handling Behaviors of United States Residents 65 and Older	I'm Healthy, I'm Pregnant, Why Am I At-Risk? Key Food Safety Messages and Communication Channels for Pregnant Women	An Evaluation of Food Safety Information Transfer to Employees: One-Page Media Summary Sheets In Food Service and Retail		Is It Done Yet? A Social Marketing Campaign to Promote the Use of Food Thermometers.
10:38 - 10:57 AM		Listeriosis and Pregnancy: A Case Study of Effective Food Safety Education Materials	Retail Meat and Poultry Processing Training Modules	A Practical Approach for Implementing a Food Safety Program	The "Be Food Safe" Campaign: Designing an "Umbrella" Campaign and New Messaging Approach to Influence Consumer Behavior Change
10:57 - 11:15 AM	Listeriosis Prevention for Older Adults: Motivating Behavior Change	Food Safety for Moms-to-Be Education Campaign	Changing Foodservice Handwashing Behavior Through Motivation and Measurement		Using Consumer and Laboratory Research for the Development of a Printed and Online Brochure Promoting Consumption of Safer Fruits and Vegetables
Room Monitor					